



餐廳內設有經典日式酒吧，體現大和民族的品酒文化，加上夜間現場音樂燈光演出，獻上超越五感的用餐體驗。WA-RA 餐廳以日本江戶時期藁燒 (wa ra yaki) 料理手法為特色，以稻桿大火炙燒食材，綴以稻草香氣，最大限度保留食材的鮮美精華。

WA-RA is situated on the 5th floor, showcasing menus worked with unique traditional Japanese cooking techniques, featuring rice straw-smoked ingredients (wa ra yaki technique). The WA-RA bar reinvents the Izakaya ambience, serving classic Japanese liquors, whiskeys, sleek crafted cocktails, and together with an evening live light show, creates an experience beyond your senses.



堅果  
Nuts



甲殼類  
Crustacean



貝類  
Shell



全素  
Vegetarian



蛋  
Egg

以上價格均需另加 10%服務費  
自備酒水服務費: 葡萄酒每瓶NT\$500; 烈酒及清酒每瓶NT\$1,000  
All prices are subjected to a 10% service charge  
Corkage Fee: Wines NT\$500/bottle; Spirits & Sakes NT\$1,000/bottle



湯品  
Soups

日式南瓜濃湯 🍲 NT\$260  
Japanese Pumpkin Soup 🍲


甲魚雞蛋豆腐清湯 🍲 NT\$280  
Soft-shelled Turtle and Egg Tofu Broth 🍲

麵類  
Noodle

日式南蠻鴨肉蕎麥湯麵 NT\$350  
Duck Breast Soba Noodles

鯛魚胡麻味噌日式麵線 🍜 NT\$350  
Sesame Miso Somen Noodle with Snapper 🍜

壽司  
Sushi

 鴨肝壽司 NT\$380  
Foie Gras (1 piece)

 海膽壽司 NT\$720  
Sea Urchin (1 piece)

綜合握壽司7品 🍣🍣 NT\$880  
Assorted Nigiri (7 pieces) 🍣🍣

綜合握壽司10品 🍣🍣 NT\$1260  
Assorted Nigiri (10 pieces) 🍣🍣



## 前菜 Appetizers

-  海鮮胡麻豆腐佐番茄凍  NT\$350  
Sesame Tofu and Tomato Jelly with Seasonal Seafood 
- 挪威鮭魚佐蛋黃醬  NT\$360  
Norwegian Salmon with Egg Yolk Sauce 
- 鰯魚生薄片佐芥末籽醬  
Sliced Yellowtail with Mustard Sauce NT\$380
-  蕈燒鰹魚半敲燒 NT\$380  
Wara-yaki Seared Bonito Tataki
-  厚岸產生蠔 (單顆)  NT\$380  
Akeshi Oyster (1 piece) 
- 涮牛肉佐胡麻醬汁  NT\$580  
Rare U.S. Beef Sirloin with Sesame Dressing 
- 綜合時令生魚片7品  NT\$1,000  
Assorted Seasonal Sashimi (7 pieces) 



## 炸物 Tempura /Deep-fried Selections

	揚出胡麻豆腐 ㊄ Agedashi Sesame Tofu ㊄	NT\$250
おすすめ	櫛瓜天婦羅 鮮魚毛豆泥沾醬 Zucchini with Fish and Edamame Dip	NT\$250
	鮮蔬什錦揚 ㊄ Mixed Vegetables Kaki-age ㊄	NT\$260
	軟殼蟹天婦羅 ㊄ Soft Crab (1 piece) ㊄	NT\$320
	櫻花蝦天婦羅 ㊄ Sakura Shrimp ㊄	NT\$320
	炸蝦天婦羅 ㊄ Prawn (1 piece) ㊄	NT\$320
おすすめ	香魚櫛瓜花天婦羅 Zucchini Flower Stuffed with Ayu Sweetfish	NT\$320
	金線魚天婦羅 佐紫蘇味噌醬 Japanese Threadfin Bream with Shiso Miso Sauce	NT\$460
	星鰻天婦羅 Conger Eel	NT\$460



## 烤物

### Grilled & Wara-yaki Selection

	茄子紅味噌田樂燒 	NT\$260
	Red Miso Glazed Dengaku Eggplant 	
	碳烤雞腿肉佐柑橘醋蘿蔔泥	NT\$420
	Charcoal Grilled Chicken Thighs with Grated Radish and Ponzu Vinegar	
	柚子胡椒風味烤雞腿肉	NT\$420
	Yuzu Pepper Grilled Chicken Thighs	
	新鮮無花果鴨胸佐香蔥醬	NT\$460
	Duck Breast with Fresh Fig and Green Onion Sauce	
	鮭魚幽庵燒	NT\$460
	Yuan-yaki Salmon	
	銀鱈西京燒 	NT\$520
	Saikyo-yaki Black Cod 	
	蒲燒鰻	NT\$580
	Kabayaki Unagi	
	菲力牛佐木之芽味噌醬	NT\$580
	Grilled U.S.Beef Fillet with Kinome Miso Sauce	
	藁燒戰斧豬 400g	NT\$880
	Wara-yaki Tomahawk Pork Chops 400g	
	藁燒沙朗牛 250g	NT\$1,160
	Wara-yaki U.S. Beef Sirloin Steak 250g	
	藁燒和牛 100g / 200g	NT\$1,360 / NT\$2,600
	Wara-yaki Japanese Wagyu Beef Sirloin Steak 100g / 200g	



## 煮物 Simmered Selection


	綜合時蔬 佐蘑菇泥 ⑤ Sautéed Mixed Vegetables with Mushroom Purée ⑤	NT\$320
	鰻魚柳川鍋 ⑤ Eel Yanagawa Pot ⑤	NT\$580
おすすめ	鴨肝大根佐味噌田樂醬 Grilled Foie Gras and Radish with Red Miso Sauce	NT\$620
	藁燒龍蝦佐柚子白味噌醬 ⑤ Wara-yaki Lobster with Yuzu White Miso Sauce ⑤	NT\$1,240

## 御飯 Rice

	日式酸梅茶泡飯 (單人品餐) ⑤ Ochazuke (Serves 1) ⑤	NT\$260
	干貝絲炊飯 ⑤ Simmered Rice with Dried Scallops ⑤	NT\$560
	時令海鮮炊飯 Simmered Rice with Season's Best Seafood	NT\$660
	馬告牛肉佐竹筍炊飯 Beef and Bamboo Shoots Simmered Rice with Taiwanese Mountain Pepper	NT\$680
おすすめ	藁燒鮭魚親子飯 Wara-yaki Salmon Simmered Rice with Salmon Roe	NT\$760





## 甜品 Dessert

麻糬紅豆湯  NT\$160  
Red Bean Soup with Mochi 

莓果醬荔枝布丁  NT\$180  
Lychee Pudding with Berry Sauce 

鳳梨稻草冰淇淋  NT\$260  
Straw Flavoured Ice Cream with Pineapple 

 綜合莓果酒粕冰淇淋  NT\$280  
Sake Lees Ice Cream with Mixed Berries 

